

Starters

Grilled asparagus wrapped in Prosciutto, poached egg & olive oil hollandaise **£9.50**

Tempura squid in a soy, maple, sesame and miso glaze **£8.50**

Sashimi Tuna, Soya, Lime & Ginger with vermicelli noodle salad **£12.50**

Beef carpaccio, salsa Verde, beef fat croutons, crispy shallots **£12.50**

Chickpea, cumin & coriander scotch egg, mango chutney & coconut yoghurt (V) **£9.50**

Charred courgette, cream cheese, radish, pickled rhubarb, lemon & herb crumb (Vg) **£8.50**

Mains

Honey glazed slow cooked gammon, gruyere and potato pie, savoy cabbage and apple, Bromham carrots, mustard and cream sauce, poppy seed tuile **£18.50**

Pan roasted duck breast, creamed leeks, potato gratin, plum, crispy kale, madeira jus **£24.50**

Prosciutto wrapped chicken roulade with pesto, pea, broad bean and asparagus risotto **£19.50**

Pan fried Sea bass, Parisian potatoes, confit tomatoes, blood orange, asparagus spears, grilled spring onions, steamed mussels in a sauce vierge **£22.50**

Herb crusted hake, sweetcorn, bacon and potato shellfish chowder, tenderstem broccoli & dill oil **£24.50**

Moroccan stuffed aubergine, red pesto, falafel, tabbouleh (V) **£16.50**

Sag aloo lentils, braised fennel, Bromham carrots, aubergine crisp with a coconut yoghurt & mango chutney (V,Vg) **£16.50**

Smoked salmon, crayfish, chilli & coriander linguini in a cream sauce **£18.50**

Cider battered hake, warm tartar sauce, pea oil served with triple cooked chips **£16**

7oz Peppermill burger, tomato relish, smoked applewood cheese, red onion, streaky bacon, baby gem lettuce served with skinny fries **£16**

Crispy chicken burger, rainbow slaw, baby gem, tomato & Dijon mayonnaise **£16**

From the Grill

8oz flat iron steak **£21** 10oz sirloin **£28** 10 oz rib eye **£30**

Served with hand cut triple cooked chips and sauteed chestnut mushrooms

Add peppercorn, red wine or a blue cheese sauce **£3.50**

A 10% discretionary service charge will be added to your bill. Please ask if you would like this removed